

Commercial Kitchen

FATS OILS GREASE

KICK 'EM TO THE CAN



Wipe grease from dishes, pots, pans, and cooking equipment before rinsing or washing.

Limpie la grasa de los platos, ollas, sartenes y utensilios de cocina antes de enjuagarlos o lavarlos.

Lau sạch dầu mỡ trên đĩa, nồi, chảo và thiết bị nấu ăn trước khi tráng hoặc rửa.



Do NOT pour cooking residue into the sink or drain.

NO vierta residuos de cocina en el fregadero o el desagüe.

KHÔNG đổ chất thải nấu ăn vào bồn rửa hoặc cống.

Dispose of food waste by putting it into compost containers or the trash.

Elimine los restos de comida depositándolos en contenedores de compostaje o en la basura.

Xử lý chất thải thực phẩm bằng cách cho vào thùng ủ hoặc thùng rác.



Do NOT put food waste into the sink or drain.

NO vierta restos de comida en el fregadero ni en el desagüe.

KHÔNG đổ chất thải thực phẩm vào bồn rửa hoặc cống.

Collect and store waste oil for recycling. Clean spills immediately!

Recoja y almacene el aceite usado para reciclarlo. Limpie inmediatamente los derrames.

Thu gom và cất giữ dầu thải để tái chế. Hãy lau sạch vết dầu tràn ngay lập tức!



Do NOT pour cooking oil or wipe spills into the sink or drain.

NO vierta aceite de cocina ni limpie los derrames en el fregadero o el desagüe.

KHÔNG đổ dầu ăn hoặc dầu tràn vào bồn rửa hoặc cống.

Clean floor mats in a utility sink.

Limpie las alfombras en el fregadero.

Làm sạch thảm trải sàn trong bồn rửa tiện ích.



Do NOT wash floor mats outside.

NO lave las alfombrillas en el exterior.

KHÔNG giặt thảm trải sàn ở bên ngoài.

Use screens to catch food waste in all drains.

Utilice rejillas para recoger los restos de comida en todos los desagües.

Sử dụng lưới chắn để hứng chất thải thực phẩm trong tất cả các cống rãnh.



Do NOT remove screens from drains.

NO retire las rejillas de los desagües.

KHÔNG loại bỏ lưới chắn khỏi cống.

SCRAPE - TO REDUCE THE AMOUNT OF FOG ENTERING THE COLLECTION SYSTEM

Scrape or wipe grease and food scraps into a sealed container or trash bin.

Collect liquid cooking oils in an oil-rendering tank or oil-recycling container.

Rotate cleaning schedule among fryers and food prep devices.

Assign cleanup tasks to specific employees.

Prepare foods with minimal amounts of fats, oils, and grease.

Educate employees on the importance of reducing FOG and following proper FOG Best Management Practices.



Environmental Supervisor

Phone: (479) 784-2335 | Email: FOGProgram@FortSmithAR.gov

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Wipe grease from dishes, pots, pans, and cooking equipment before rinsing or washing.

ເຊັດຖູໄຂມັນອອກຈາກຈານ, ໂຕ, ຖ້ວຍ, ແລະ ອຸປະກອນແຕ່ງຕ່າງໆກ່ອນເອົານໍ້າໄລ່ ຫຼື ລ້າງ.

在冲洗或清洗之前, 擦去盘子、煮锅、平底锅和烹饪设备上的油脂。



DO NOT pour cooking residue into the sink or drain.

ຫ້າມເທສດຂອງກິນຕ່າງໆລົງອ່າງລ້າງຖ້ວຍ ຫຼື ຮ່ອງລະບາຍນໍ້າ.

勿将烹饪残渣倒入水槽或排水管中。

Dispose of food waste by putting it into compost containers or the trash.

ເສດອາຫານຄວນຖິ້ມໃສ່ຖັງຂີ້ເຫຍື້ອເຮືອນ ຫຼື ຖັງຂີ້ເຫຍື້ອ.

将厨余垃圾放入堆肥容器或垃圾桶中处理。



DO NOT put food waste into the sink or drain.

ຫ້າມຖິ້ມເສດອາຫານຕ່າງໆລົງອ່າງລ້າງຖ້ວຍ ຫຼື ຮ່ອງລະບາຍນໍ້າ.

勿将厨余垃圾放入水槽或排水管中。

Collect and store waste oil for recycling. Clean spills immediately!

ເກັບ ແລະ ບັນຈຸເສດນໍ້າມັນເພື່ອໄປປ່ຽນຮູບ ຄືນໃໝ່. ອະນາໄມນໍ້າມັນທີ່ເສຍທັນທີ!

收集并储存废油以进行回收。如有 溅洒物, 应立即清理!



DO NOT pour cooking oil or wipe spills into the sink or drain.

ຫ້າມເທນໍ້າມັນເກົ່າ ຫຼື ເຊັດຖູນໍ້າມັນຮົ່ວ ເຂົ້າໃນອ່າງລ້າງຖ້ວຍ ຫຼື ທ່ລະບາຍນໍ້າ.

勿将烹饪用油或溅洒物倒入水槽或 排水管中。

Clean floor mats in a utility sink.

ຊັກຜ້າເຊັດຕົນຢູ່ໃນອ່າງລ້າງມື.

在洗手池中清洁地垫。



DO NOT wash floor mats outside.

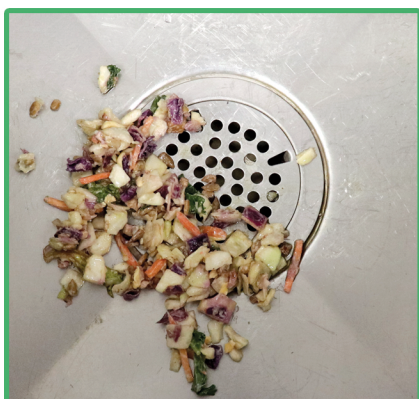
ຫ້າມຊັກຜ້າເຊັດຕົນຢູ່ນອກ.

请勿在外面清洗地垫。

Use screens to catch food waste in all drains.

ໃຊ້ຕະແກງເພື່ອດັດເສັດອາຫານໃນຮ່ອງ ລະບາຍນໍ້າທັງໝົດ.

在所有排水管道中放置筛网以收集厨 余垃圾。



DO NOT remove screens from drains.

ຫ້າມຍ້າຍຕະແກງອອກຈາກຮ່ອງລະບາຍ ນໍ້າ.

勿移除排水管道中的筛网。

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